

A Simple and Delicious Family Recipe

Cara Quintana

Nightingale College

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Imagine the aroma of a favorite family dish coming from the kitchen, that is tasty and simple to make. So simple, in fact, that every family member has the recipe, and the dish is just as delicious from one home to the next. What is this coveted dish? It is a homemade chicken enchilada casserole. With only a few ingredients and short prep time, this meal takes 60 minutes from start to finish. Once baked, the cheese, chicken, tortillas, and sauce create a savory taste with every bite that will not disappoint.

Start by gathering the ingredients together, many of these may already be on hand. This includes a 14 to 15 ounce can each of cream of mushroom soup and chicken broth, a 7 ounce can of diced green chilies, a dozen large corn tortillas, shredded rotisserie chicken breast from the grocery store, or 2 cans of white chicken breast that has been drained and rinsed, non-stick cooking spray, and a 16 ounce package of shredded sharp cheddar or four cheese blend.

Now, it is time to put the casserole together. To do so, take out a 9×12-inch glass baking dish, two medium mixing bowls, and a mixing spoon. First, open the canned goods and combine them into one of the bowls, and use the mixing spoon to thoroughly blend together the cream of mushroom soup, chicken broth, and green chilies. Second, cut the corn tortillas in half and then in half again so that they resemble curved triangles. Put them on a plate and set them aside. Third, add the shredded chicken breast to the remaining mixing bowl, and open the package of shredded cheese, setting aside a cup of cheese to top the casserole. Next, place the ingredients, in

the following order, on the kitchen counter to create an assembly line with the corn tortillas, mushroom soup mix, chicken, and shredded cheese, then set the oven to 350 degrees.

After the ingredients are prepped and ready to be put together, spray the glass baking dish with the non-stick cooking spray, and set it on the counter between the mushroom soup mixture and the shredded chicken. Then, take four of the tortilla triangles and submerge them in the mushroom soup mixture, and layer them in the casserole dish. Continue to dip tortilla triangles in the mixture and place them in the dish until a double layer has formed. Once the layer is complete, spread a layer of shredded chicken on top then sprinkle a generous layer of cheese. This process will continue until all the tortillas, chicken, and cheese have been used. Pour the remaining soup mixture on top of the casserole. The casserole should have 2 to 3 layers when assembled. Finally, take the cup of shredded cheese that was set aside and spread it on top of the casserole, put the dish in the oven, and set a timer to bake for 35 minutes.

As the casserole bakes, the aroma of melted cheese, chicken, and enchilada sauce will fill the house, and mouths will begin to water. Once the timer goes off, use an oven mitt to take the casserole out of the oven, and let it cool for about 10 minutes. Now it is ready to serve to everyone waiting to eat it, and hopefully there will be leftovers because it is even better the next day.

This chicken enchilada casserole can become a simple and delicious favorite for any family. Using common ingredients from the pantry, and chicken that has already been prepared, makes this dish simple to make and yummy to eat. While it may seem like it took hours to create,

and came out of a gourmet chef's kitchen, only the cook will know how easy it was to make.

Bon Appetit!